

Search Results

You searched for:

License Type = Egg Handler
County: Wright

* Listed below are the food establishments meeting your search criteria. To view additional information about a particular establishment, click on the establishment's name.

Results 1 - 7 of 7 matching your search request.

Establishment Name	License Number	Address	City
ENVIRON WRIGHT CO-AMS - USDA	ED00-0001371	2863 310TH ST	DOWS
QUALITY EGG LLC #1 AMS - USDA	ED00-0001264	2731 265TH ST	GALT
QUALITY EGG LLC #2 AMS - USDA	ED00-0001309	2550 270TH ST	CLARION
QUALITY EGG LLC #3 AMS - USDA	ED00-0001305	2678 270TH ST	CLARION
QUALITY EGG LLC #4 AMS - USDA	ED00-0001331	2680 250TH ST	CLARION
SPARBOE FARM INC EAGLE-AMS - USDA	ED00-0001329	3170 BUCHANAN AVE	EAGLE GROVE
SPARBOE FARMS INC VINCENT-AMS - USDA	ED00-0001372	3159 BUCHANAN AVE	EAGLE GROVE

Search Again

Iowa Department of Inspections and Appeals
Food and Consumer Safety Bureau
Lucas State Office Building
321 East 12th Street
Des Moines, Iowa 50319-0083
Phone: 515-281-6538
Fax: 515-281-3291
Email: Webmaster@dia.iowa.gov

Iowa Department of Inspections & Appeals
Egg Handler Inspection

QUALITY EGG LLC #1 AMS - USDA ED00-0001264

2731 265TH ST GALT 50101 Wright County

Routine Inspection on 4/30/2009, from 11:15 AM to 11:30 AM by DUDEN, D. SCOTT

Owner: J GLESSNER (515)832-3300

Person In Charge: TONY WASMUND (CFPM: No)

Inspection Summary (IN=IN Compliance, OUT=Out of Compliance, NO=Not Observed, NA= Not Applicable C=critical, S=Critical & non-Critical)

Buildings, Storage & Processing Areas

1) Building: good repair, clean, adequately vented *N/O*
2) Free from presence of birds, insects, rodents *N/O*
3) Adequate system/removal of refuse *N/O*
4) Floors of cleanable materials, floor drains provided *N/O*
5) Floors, walls and ceilings clean *N/O*
6) Plumbing and sewage disposal system adequate *N/O*
7) Hand Sink: convenient, hot/cold water, sanitary towels provided *N/O*
8) Storage and use of toxic items *N/O*
9) Storage of cartons and cases: clean and dry *N/O*

Shell Egg Washing, Grading and Packing Operations

10) Adequate supply of potable water *N/O*
11) Current water test on file for private system, date tested *N/O*
12) Shell washer clean and sanitary condition *N/O*
13) Wash temperature 90 degrees F or above, rinse water 10 degrees warmer than wash water *N/O*
14) Sanitizer spray rinse at 50ppm to 200ppm of chlorine *N/O*
15) Egg drying equipment: clean and maintained *N/O*

Equipment

16) Candling device, adequate *N/O*
17) Scales adequate to determine net weight *N/O*
18) Refrigeration units: 45 degrees F or below, clean, free of objectionable odors, good repair *N/O*
19) Thermometers: provided and accurate *N/O*
20) Transporation vehicles: refrigerated, clean and good repair *N/O*

Labeling and Packaging

21) Loose-packed egg cases properly labeled: firm name/USDA Plant license or number *N/O*
22) New egg cartons for sales to retail food stores *N/O*
23) Labeling of egg cartons: grade/size/pack date/name/address/plant or license number *N/O*
24) Adequate records maintained *N/O*
25) Restricted/Inedible eggs properly handled *N/O*

Personnel

26) Personnel in contact with shell eggs: good hygenic practices, clean clothes *N/O*
27) Demonstration of knowledge: candling, grading, weighing, washing and sanitation *N/O*

Inspection Details

Inspection Notes

Notes: Facility has a full time USDA inspector on site. Courtesy visit only.

Iowa Department of Inspections & Appeals
Egg Handler Inspection

QUALITY EGG LLC #1 AMS - USDA ED00-0001264

2731 265TH ST GALT 50101 Wright County

Routine Inspection on 4/15/2010, from 2:45 PM to 3:00 PM by DUDEN, D. SCOTT

Owner: J GLESSNER (515)832-3300

Person In Charge: TONY WASMUND (CFPM: No)

Inspection Summary (IN=IN Compliance, OUT=Out of Compliance, NO=Not Observed, NA= Not Applicable C=critical, S=Critical & non-Critical)

Buildings, Storage & Processing Areas

1) Building: good repair, clean, adequately vented *N/O*
2) Free from presence of birds, insects, rodents *N/O*
3) Adequate system/removal of refuse *N/O*
4) Floors of cleanable materials, floor drains provided *N/O*
5) Floors, walls and ceilings clean *N/O*
6) Plumbing and sewage disposal system adequate *N/O*
7) Hand Sink: convenient, hot/cold water, sanitary towels provided *N/O*
8) Storage and use of toxic items *N/O*
9) Storage of cartons and cases: clean and dry *N/O*

Shell Egg Washing, Grading and Packing Operations

10) Adequate supply of potable water *N/O*
11) Current water test on file for private system, date tested *N/O*
12) Shell washer clean and sanitary condition *N/O*
13) Wash temperature 90 degrees F or above, rinse water 10 degrees warmer than wash water *N/O*
14) Sanitizer spray rinse at 50ppm to 200ppm of chlorine *N/O*
15) Egg drying equipment: clean and maintained *N/O*

Equipment

16) Candling device, adequate *N/O*
17) Scales adequate to determine net weight *N/O*
18) Refrigeration units: 45 degrees F or below, clean, free of objectionable odors, good repair *N/O*
19) Thermometers: provided and accurate *N/O*
20) Transporation vehicles: refrigerated, clean and good repair *N/O*

Labeling and Packaging

21) Loose-packed egg cases properly labeled: firm name/USDA Plant license or number *N/O*
22) New egg cartons for sales to retail food stores *N/O*
23) Labeling of egg cartons: grade/size/pack date/name/address/plant or license number *N/O*
24) Adequate records maintained *N/O*
25) Restricted/Inedible eggs properly handled *N/O*

Personnel

26) Personnel in contact with shell eggs: good hygenic practices, clean clothes *N/O*
27) Demonstration of knowledge: candling, grading, weighing, washing and sanitation *N/O*

Inspection Details

Inspection Notes

Notes: Facility has a full-time USDA inspector on site. Courtesy visit only.